

# 2014

## A HAPPY HARVEST AT CHÂTEAU OLIVIER

*I*t is unusual for us to make announcements about a new vintage. However, the most recent one is extraordinary in more ways than one, and a very pleasant surprise that we would like to share with you.

The growing season started ahead of an average year, which generally means early ripening. However, cold weather and persistent rainfall in spring and lasting until late August was rather worrying. Despite these conditions, the grapes were in good condition. It seems that Olivier's elevated terroir overlooking the rest of the appellation and a microclimate influenced by the surrounding woods and meadows were propitious to vine growth.

Freshness and acidity, factors for good ageing, were present thanks to the unseasonable summer weather. Thereafter, thanks to warm, stable temperatures in September and October that saved the vintage, the grapes were in superb shape, with intrinsic structure. The quality of the fruit genuinely surprised us. The berries were well-formed, deeply-coloured, and evenly ripe. This reflected not only the fine Indian summer, but also the meticulous work done in the vineyard all year long. The plots given over to organic viticulture (5 hectares), including ploughing with horses, ripened earlier than the others. The Petit Verdot also provided us with a pleasant surprise. This variety was introduced on a small scale a few years ago, and was picked in superlative condition in 2014.

This harvest took place under a clear blue sky in a joyous atmosphere. That is why we decided to offer you this booklet, which reflects a time of year when everyone is on the edge of their seat watching the sky and the grapes on the vines.

This year, you will see that everyone was smiling. There can be no doubt that this is a happy, serendipitous vintage.



Owner: the Bethmann family  
 Managing Director: Laurent Lebrun, *engineer and oenologist*  
 Technical Director: Philippe Stoeckle, *engineer and oenologist*  
 Person in charge of marketing and communication: Estelle Mirieu de Labarre

Area under vine: 60 hectares

Grape varieties:

Red wines: 50 hectares - Cabernet Sauvignon (40%), Merlot (58%), and Petit Verdot (2%)

White wines: 10 hectares - Sauvignon Blanc (75%), Sémillon (23%), and Muscadelle (2%)

Average age of the vines: 22 years

Vine density: 7,000-10,000 vines per hectare

Pruning: Guyot simple and Guyot double

Quality-oriented viticultural practices:

Ploughing

Low yields

Aeration of the vegetation, bud pruning, winter pruning, and leaf thinning

Harvesting: by hand into small crates

Fermentation:

White wines: fermentation in barrel with lees stirring

Red wines: alcoholic fermentation in small truncated cone-shaped vats and malolactic fermentation in barrel

Ageing: 35% in new oak barrels

10 months for the white wines and 12 for the red.

The wine is racked twice a year.

Sales distribution: via the Bordeaux merchants